



Carrot Cheesecake





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| Recipe Items: | 1 Portion | 5 Portions |
|---|-------------------|-------------------|
| PE Carrot Cake Bread Pudding (PE#21762) | #10 scoop (95 gm) | 475 gm (16.75 oz) |
| Powdered Sugar | 5 mL (1 tsp) | 25 mL (1 Fl oz) |
| Cream Cheese | 15 mL (1 Tbsp) | 75 mL (2.5 Fl oz) |
| Lyons White Chocolate Dessert Sauce | 15 mL (1 Tbsp) | 75 mL (2.5 Fl oz) |

Nutritional analysis presented contains only these ingredients

1 cm chub slice = approx. 40gm,
1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.

Cold Service - Keep Puree Essentials food cold prior to service, below 4° C or 40°F.



2. Mix #10 Scoop (95 gm) of PE Carrot Cake Bread Pudding with 1 Tbsp (15 ml) of cream cheese and 1 tsp (5 ml) powdered sugar. Whisk together until smooth.



3. Finish the dish by drizzling in 1 Tbsp (15 ml) of Lyons White Chocolate Dessert Sauce over the top.



Serve hot or cold.
Hot Service - keep Puree Essentials food hot, at a minimum temperature of 66°C or 150°F.
Cold Service - If serving cold; keep Puree Essentials food temperatures below 4°C or 40°F.

Nutrition Facts Valeur nutritive

| Per 1 serv (128g) / par 1 serv (128g) | |
|---------------------------------------|----------------------|
| Amount | % Daily Value |
| Teneur | % valeur quotidienne |
| Calories / Calories | 220 |
| Fat / Lipides 9g | 13% |
| Saturated / satures 5g | |
| + Trans / trans 0g | 24% |
| Cholesterol / Cholesterol 50mg | |
| Sodium / Sodium 250mg | 11% |
| Carbohydrate / Glucides 33g | 11% |
| Fibre / Fibres 2g | 7% |
| Sugars / Sucres 21g | |
| Protein / Proteines 6g | |
| Vitamin A / Vitamine A | 17% |
| Vitamin C / Vitamine C | 0% |
| Calcium / Calcium | 6% |
| Iron / Fer | 6% |

